

Mother's Day

To Start

Sunday 10th March

- **Home Made Soup of the Day** {V, G*, L*, VE*}
With a roll and butter
- **Smooth Liver Pate** {L, G, V*}
With crisp Melba toast
- **Loaded Potato Skins** {V*, G*, VE*}
Filled with cheese and bacon served on a bed of leaves
- **Sauté mini button Mushrooms** {G, L, V, VE}
With thyme, cheese and cream served with bread
- **Melon Balls and summer fruits** {V, G*, L*, VE*}
Drizzled with coulis
- **Prawn Cocktail** {V, G*, L*, VE}
Served with a modern twist
- **Lamb Shesh Kebab** {V, G*, L*}
Served on a bed of leaves with a fresh mint dip

To Follow

- **Roast Loin of Pork** {G*, L*}
With seasoning crackling and home-made crab apple sauce
- **Slow Cooked Rib of Beef** {G*, L*}
Served with Yorkshire pudding and a rich red wine and port sauce
- **4 hour Braised Lamb Shank** {G, L, }
With a mint glaze
- **Lemon and Garlic honey chicken** {G, L*}
Garnished with parsley
- **Mushroom Stroganoff** {VE*, V, G*, L*}
Served with rice, a light creamy dish
- **Sweet tangy Salmon** [V, G*, L*]
Baked salmon topped with light soy, Dijon and brown sugar

All served with fresh vegetables of the day

To Finish

- **Homemade Rhubarb Crumble or Apple & Sultana Crumble** {V, G*, L*, VE*}
Topped with vanilla ice-cream
- **Homemade light fluffy Pancakes** {V, G*, VE*, L*}
topped with Amoretti cherries and ice-cream
- **Rich Chocolate Tart** {V, G*, L*}
Finished with strawberries and cream
- **Eton Mess with a twist** {V}
Lashings of fresh cream, meringue, strawberry and a secret ingredient
- **Mock Crème Brulé with rum-soaked red summer fruits** {V, G*}
served with a shot of Rum toff
- **Grimscote Lemon Meringue Tart** {V} {L*}
- **Cheese Board** {V} {G*} {L*}
Selection of 5 cheese, pickle, grapes, and biscuits

3 Course Meal

@£34.99

per person

Menus to be

pre ordered 7 days prior

Special gift for all of the
Mum's

Lunch is served between 12-3.00pm
Your afternoon comes to an end at 5.00pm

From time to time we reserve the right to
substitute dishes for circumstances out of
our control.

On booking an event the named
booker has responsibility for any
late cancellations or any
outstanding value on the account

{G}*{L}*{VE}{V*} these can be
adapted for
Special dietary requirements
please inform on ordering



Grimscote Manor Hotel

Telephone- 01675 464 222
Email- info@grimscotemanor.co.uk